



**Functions
@
Noir**



Welcome to Noir

Thank you for considering us for your function. Our simple yet stunning restaurant provides an impressive setting for events of all styles, from an intimate wedding to a birthday celebration, corporate lunch or wine event. Noir can tailor an event that suits your needs.

Our event space upstairs overlooks Swan Street and has capacity for 40 for a sit down meal or 60 for a cocktail party. Our chefs would love the opportunity to work with you to create the perfect menu for your guests. Our professional experienced Events Manager Ebony is on hand to ensure the details of your special occasion are seamless and personal.

We are pleased to offer a variety of beverage packages to match your chosen menu or you can select wines from our extensive list and be charged on a consumption basis.

Contact Ebony at info@noirrestaurant.com.au or phone the restaurant on 03 9428 3585 to arrange to view the space



Dinner Menus

Option 1

Set menus with no choices. Can be modified to suit dietary requirements.

2 courses \$50, 3 courses \$60 (available as alternate drop).

Menu 1

Chicken liver pate, port and raisin jelly,
walnut bread and bitter leaves

Seared fillet of rockling, kipfler ecrasee,
peas and sauce Nantua

Chocolate and pistachio brownie,
passionfruit macaron, pistachio ice cream

Menu 2

Pumpkin and parmesan veloute, pumpkin
seed praline.

Confit leg of duck, chestnut and
mushroom puree, roast Brussels sprouts

Vanilla creme brulee, pear and Sauternes
sorbet, croissant crumble

Option 2

Menu with choices. 2 courses \$60, 3 courses \$75.

Entree

Yellow fin tuna Nicoise, quail eggs, green beans, tomatoes and tapenade

Salad of Koo Wee Rup asparagus, lemon and macadamia nut puree

Crisp pork belly, rhubarb, kohlrabi and almonds

Main

Seared scotch fillet of beef, sauce au poivre, pommes frites

Confit King salmon, crab brandade, spring peas and sauce Nantua

Thyme gnocchi, baby king brown mushrooms, celeriac and black truffle pesto

Dessert

Chocolate and pistachio brownie, passionfruit macaron, pistachio ice cream

Vanilla creme brulee, pear and Sauternes sorbet, croissant crumble

Le Dauphine triple cream brie, pear chutney, crisp baguette

Option 3

Off peak menu. 2 courses \$30, 3 courses \$40.

Not available Friday / Saturday evenings, on special occasions or in December

Entree

Chicken liver pate, port and raisin jelly, walnut bread and bitter leaves
Pumpkin and parmesan veloute, pumpkin seed praline.

Main

Confit leg of duck, chestnut and mushroom puree, roast Brussels sprouts
Seared fillet of rockling, garlic mash potato, green beans and almonds
Thyme gnocchi, baby king brown mushrooms, salt baked celeriac and hazelnuts

Dessert

Chocolate and pistachio brownie, passionfruit macaron, pistachio ice cream
Vanilla creme brulee, pear and Sauternes sorbet, croissant crumble

Option 4

Shared tasting menu \$85

Pacific oysters, Champagne granita
Anchovy tartlets, onion caviar
Capiscum cornets, parmesan cream

Steak tartare, waldorf salad, pommes gaufrette
Tuna Nicoise, tapenade, squid ink lavosh

Crisp breast and confit leg of duck, mushroom and
chestnut puree, Brussels sprouts
Roast butternut pumpkin, pumpkin seed praline

Chocolate and pistachio brownie, passionfruit
macaron, pistachio icecream

Petit fours



Cocktail Parties

Canapes

3 canapes \$12, 5 canapes \$19,
8 canapes \$30, 12 canapes \$40

Truffled pecorino polenta chips
Pumpkin and parmesan tartlets
Heirloom tomato galette, basil pesto
Smashed pea, mint and feta crostini

Pacific oyster, Champagne granita
Salt cod croquette, lime mayo
King salmon cornet, smoked caviar
Crispy yellowfin tuna, miso mayo

Steak tartare, gaufrette potatoes
Rangers Valley beef brisket slider
Confit duck crostini, crisp breast
Black pudding sausage rolls

Chocolate, prune and Armagnac macaron
Lemon tartlet, fresh raspberry
White chocolate and Baileys fudge

Platters

\$50 each, Serves 10

Cured meats, pates and pickles

French cheese, preserves and biscuits



Drinks



Create a wine list for your event. Choose 1 sparkling, 2 whites and 2 reds. All the beers listed are provided as well as basic spirits.

Beer

- Carlton Draught Lager, Abbotsford, Vic \$9**
- Mountain Goat Steam Ale, Richmond, Vic \$10**
- Hawthorn IPA, Hawthorn, Vic \$11**
- Prickly Moses Light Malt Ale, Otways, Vic \$9**
- Coldstream Apple Cider, Yarra Valley, Vic \$9**

Sparkling

- NV Louis Perdrier Brut, Burgundy, Fra \$10**
- NV Chevalier Blanc de Blancs, Burgundy, Fra \$14**

White

- 14 Gaelic Cemetery Riesling, Clare Valley, SA \$11**
- 13 Les Lys Chenin Blanc, Vouvray, Fra \$13**
- 15 Mount Langi Pinot Gris, Grampians, Vic \$10**
- 15 Kimi Sauvignon Blanc, Marlborough, NZ \$9**
- 14 Turckheim Pinot Gris, Alsace, Fra \$13**
- 15 In Dreams Chardonnay, Yarra Valley, Vic \$12**

Red

- 15 Trentham Pinot Noir, Murray, Vic \$10**
- 14 Dourthe Cabernet/Merlot, Bordeaux, Fra \$14**
- 13 Caledonia Pinot Noir, Gippsland, Vic \$12**
- 13 Wild Duck Crk Shiraz/Malbec, Heathcote, Vic \$12**
- 14 Domaine Miller Shiraz, Heathcote, Vic \$14**
- 14 Serafino Shiraz, McLaren Vale, SA \$10**

Wine vintages may change without notice and where there is a shortage of any wine it will be substituted for a similar offering.

Drink Packages

Package 1
3 hours \$40
4 hours \$50

Package 2
3 hours \$55
4 hours \$65

Beer

Carlton Draught
Prickly Moses Light
Coldstream Apple Cider

Sparkling

NV Louis Perdrier

White

15 Mount Langi Pinot Gris
15 Kimi Sauvignon Blanc

Red

15 Trentham Pinot Noir
14 Serafino Shiraz

Beer

Carlton Draught
Prickly Moses Light
Coldstream Apple Cider
Mountain Goat Steam Ale
Hawthorn IPA

Sparkling

NV Chevalier Blanc de Blancs

White

14 Turckheim Pinot Gris
15 In Dreams Chardonnay

Red

13 Caledonia Pinot Noir
13 Wild Duck Creek Shiraz Malbec

Basic spirits



Terms and conditions

Minimum spend

We require you to agree to a minimum spend for your event, generally midweek and lunchtime is \$1500 and weekends are \$2000. However 15 Nov – 25 Dec weekends are \$3000.

Deposit and cancellations

To secure your date we require a \$250 deposit which will be deducted from your final bill. In the event of a cancellation should you give 1 months notice or more your deposit will be returned. In the event of a cancellation with less than 1 months notice the deposit will be forfeited.

Attendance

Final numbers of attendees are required the day prior to the event for catering and billing purposes. This will be the minimum number charged for. Please note that unless otherwise specified, all lunch events conclude at 4 pm, and all dinner events at 1am. Time extensions can be requested with prior notice and availability.

Food and Beverage

Dietary requirements are to be confirmed one week prior to your event. Any changes thereafter to the agreed menu and beverage choices must be made through management. Noir Restaurant reserves the right to make seasonal menu changes without notifying the client. Noir reserves the right to substitute selected beverages with beverages of equal value, if preferred selections are unavailable.

Service charge

A 10% service charge will be added to your bill.

Celebration Cakes. A cakeage fee of \$3 will be charged per guest for cutting, plating and serving.

Decorations

All intended room decorations must be discussed with Noir Restaurant prior to the event. We do not allow any decorations to be affixed permanently or temporarily to any walls, ceilings, or fixtures. If you choose to use confetti or similar small decorations a room cleaning fee of \$200 will be added to your bill.

Audio-Visual Equipment & Performance

Most music devices can be connected to our music system with aux or usb cables, please bring your own connecting cables if you wish to access the system. Visual equipment can be organised through our external rental company. Please discuss your AV needs with us well in advance of your event. External contractors are welcome, but must liaise with Noir for logistical reasons. Volume and content of all audio visual playlists, presentations, and performances played in the venue are at the discretion of management.

Conduct of Event

The client shall conduct the event in an orderly manner compliant with the rules of the venue, and in accordance with all applicable Victorian state laws. The client is liable for the actions of their invitees and any damages or losses incurred. Any costs will be invoiced directly.

